



STATE DINNER

In Honor of

THE RIGHT HONORABLE JUSTIN TRUDEAU, P.C.,
M.P., PRIME MINISTER OF CANADA

and

MRS. SOPHIE GRÉGOIRE TRUDEAU

THE WHITE HOUSE

March 10, 2016



Overview

Official Arrival Ceremony

Tomorrow, President Barack Obama and First Lady Michelle Obama will host The Right Honorable Justin Trudeau, P.C., M.P., Prime Minister of Canada and Mrs. Sophie Grégoire Trudeau for an Official Visit followed by a State Dinner. This marks the eleventh State or Official Visit of the Obama Administration; previous visits include: India in November 2009, Mexico in May 2010, China in January 2011 and September 2015, Germany in June 2011, Korea in October 2011, the United Kingdom and Northern Ireland in March 2012, France in February 2014, Japan in April 2015, and the Holy See Visit in September 2015.

The visit will be an opportunity for the United States and Canada to deepen their bilateral relationship, which is one of the closest and most extensive in the world and is based on a shared history, common values, and a vast and intricate network of cultural, familial, and commercial ties. The visit is also intended to advance cooperation on important bilateral and multilateral issues, such as energy and climate change, security, and the economy.

State Dinner

The President and Mrs. Obama will host the Prime Minister and Mrs. Grégoire Trudeau for a State Dinner on the evening of March 10, 2016. The dinner will be held in the East Room, followed by a performance in the State Dining Room.

The Anticipation of Spring

The Canada State Dinner features an array of ingredients from the Pacific Northwest to the Atlantic Coast. With a mindfulness to the coming of spring, White House Executive Chef Cris Comerford and Executive Pastry Chef Susie Morrison will present dishes highlighting elements of the season and the best of America's farms and seas. Dinner and dessert will be served on the Obama China Service.

The first course is a baked Alaskan Halibut "Casserole" accented with delicate angel hair asparagus, chanterelles and spring onion from a farm in Ohio, and finished with herbed butter sourced from Mrs. Obama's White House Kitchen Garden. This will be served in individual tureens from the Obama State China service; this occasion is the first time these tureens have been used.

The next course is a composed salad of thin slivered, roasted apricots in ginger, cardamom, and White House Honey, with crystal lettuce, young arugula, and variegated spinach. It is garnished with pine nut crisps and shaved Appalachian cheese from Galax, Virginia. With sweet and salty, and soft and crunchy, all in one dish, the salad has a wonderful juxtaposition of flavors and textures.

The main course highlights tender lamb from Colorado, accented with an herb crust. It is accompanied by Yukon Gold potato dauphinoise and lightly sautéed varieties of spring vegetables. As a finishing touch, the dish is drizzled with Yukon Jack Canadian Whisky.



IMAGE CAPTION:
Chefs Kevin Saiyasak and Jeremy Kapper harvest herbs from The First Lady's White House Kitchen Garden. Herbs from the garden will be used for the Canada State Dinner.

Official White House Photo by Chuck Kennedy, 2012

Dessert

Keeping with the dinner theme, the dessert course reflects the memory of winter and celebrates the coming of spring. Guests will be served a cake with delicate nuances of toasted Texas pecans and caramelized New England maple syrup. The cake is accompanied by creamy, butterscotch swirl ice cream, vanilla scented California strawberries, and a crispy cocoa nib wafer.

Inspired by the splendor of the Rocky Mountains, which extend from New Mexico to Canada, “A View from the Mountain Top” is a sugar sculpture, handmade by Chef Morrison, that illustrates the region’s breathtaking scenery. Using a variety of pastries with American and Canadian influences, the display depicts a dramatic landscape surrounded by stunning wilderness, forested basins, and lush valleys mirrored with turquoise waters. Included in this design are cranberry squares, white chocolate snowballs, golden raisin tarts, fleur de sel caramels, and chocolate coconut slices.

Dinner Menu



First Course

Alaskan Halibut “Casseroles” with Cepes, Asparagus, Chanterelles,
Baby Onions, and Lardon and Herbed Butter



Second Course

Roasted Apricot Galette with Appalachian Cheese,
Heirloom Lettuces, Pine Nut Crisps
Pence Chardonnay “Sebastiano” 2013



Main Course

Baby Lamb Chops with Yukon Potato Dauphinoise
and Fricassee of Spring Vegetables
Cliff Lede “High Fidelity” 2012



Dessert

Maple Pecan Cake with Cocoa Nib Wafer,
Butterscotch Swirl Ice Cream
Chateau Chantal Ice Wine 2013



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The décor of the State Dinner strives to honor the longstanding friendship between the United States and Canada. White House Chief Floral Designer Hedieh Ghaffarian will create an ambiance that reflects the scenic beauty of our shared border and celebrates the coming of spring. Signifying new growth and inspired by the flourishing of a new season, the East Room will dazzle in vivid greens and whites. Row upon row of blooming orchids, hydrangeas, and amaranth will be featured in the Grand Foyer and Cross Hall to represent the majestic rivers and tributaries that flow between our two countries.

Entertainment

In the East Landing, guests will be greeted by the harmonious sounds of the American Youth Philharmonic Orchestra (AYPO), which annually trains more than 400 talented young musicians, up to age 21. The members of AYPO represent youth in the arts with remarkable classical music performances throughout the Washington, D.C., community.

Following the dinner, the White House will host a performance in the State Dining Room featuring Sara Bareilles. Bareilles, who is from Eureka, California, first achieved critical acclaim in 2007 with her widely successful hit, “Love Song.” Since then, she has gone on to receive five Grammy nominations, including Album of the Year, Song of the Year, Best Pop Solo Performance, and Best Female Pop Vocal Performance. Her newest studio album, *What’s Inside: Songs from “Waitress,”* features songs from the Broadway musical *Waitress*. Bareilles is also a writer whose *New York Times* bestselling book, *Sounds Like Me: My Life (So Far) In Song*, was released last fall.

Accompanying Bareilles for one selection during the evening’s performance is the Washington Performing Arts Children of the Gospel Choir, which features students, grades four through twelve, from around the Washington, D.C., area.



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